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THE KITCHEN + LOUNGE IS THE HEARTBEAT OF AVIA SAVANNAH

*Farm-to-Table Ingredients and Inventive Twists
on Regional Recipes Make this a Favorite Gathering Spot*

Wichita, KS – The Kitchen at AVIA Savannah is much like any kitchen you’d find inside one of the town’s historic homes. It’s a place of warmth and comfort that draws people in for a tempting meal, lively conversation and bouquets of wine. Its imbibing counterpart, The Lounge, is more like a contemporary parlor where the drinks and laughter flow freely among locals and guests.

With its historic Ellis Square location and hip vibe, locals and guests alike are drawn to The Kitchen with its communal seating, intimate tables for two, dramatic chandeliers and original display of photography. The Chef’s Table is pivotal to the experience as AVIA culinarians present their own interpretation of Savannah’s famed Coastal Cuisine. Breakfast includes a completely certified organic serving of grits topped with sautéed white Savannah shrimp. A generous spread of fresh market fruits, yogurts, muesli and cereals provide additional morning options. Thin slices of smoked salmon, deli meats and cheeses are paired with warm bagels and fingerling potatoes. Made-to-order omelets and chef-prepared eggs, along with classic Crepes Suzette, pancakes and waffles round out the buffet offerings. A selection of fresh juices coupled with a Barista Bar and its menu of house-blend organic coffee and espresso-infused drinks are paired with grab-and-go items for added convenience.

Come evening, The Kitchen becomes an impromptu dinner party as guests graze on small plates of perfection where the use of fresh ingredients is paramount and the result tantalizing.

“Our menu is comprised of small plates,” explains Kevin Klein, food and beverage director of AVIA Savannah. “The idea is to gather with friends to share and get a taste of the local variety, which is expressed through a menu of innovative dishes”

Signature plates include Georgia Street Tacos made with fresh mahi and house crushed guacamole; rich and savory Lobster Mac; and Low Country Oyster + Fried Green Tomatoes – a southern favorite. Southern Fried Chicken + Waffles, Beef Carpaccio, and Chicken Lollipops garnished with micro brew blue cheese and a mélange of spices are also found on the menu. The Fromage + Charcuterie offerings include regional and international cheeses served with seasonal berries and wood-fried flatbreads along with a display of cured and smoked meats. Garnishes, such as organic olives, fire-roasted bell peppers, artisanal mustards, and southern-styled Tarro Chips, are added accompaniments. The savory offerings can be paired with selections from the impressive wine list, which features mostly Californian varietals from vintners who pride themselves on limited productions.

“The Kitchen + Lounge are really the heart of AVIA,” said AVIA Chef Mark Krystopa. “We source the freshest ingredients and serve them up with a Southern twist so guests have a chance to experience authentic local flavors.”

The Lounge is like the cocktail party everyone aspires to be invited to. Located just off the lobby, The Lounge is a modern space with stained concrete floors, exposed brick walls, and warehouse-inspired wine racks with bar seating and a mix of living room-style furniture. It is the ideal first stop on a night out on the town or a great final destination at the end of an evening. Of course, the space lends itself well to lingering imbibers who may want to sample the selection of microbrews, wine flights from small production vineyards, and premium cocktails created at the hand of the resident mixologist. The Lounge’s weekday Happy Hour, which takes place Sunday through Thursday from 4-7pm, features a different drink special and theme each day, from Martini Monday to Thursday Cougars Night where wine by the glass is just \$4 and the merit-worthy Naughty Girlscout is \$8.

Outdoor living is best enjoyed on the terrace where guests can lounge near the pool under a veil of stars or sip chilled libations while gathered around the roaring fire pit. Intimate seating nooks and private cabanas provide added allure.

The AVIA Kitchen is open daily for breakfast from 6:30-10am Monday through Friday, and from 7-11am weekends and holidays. The Kitchen opens its doors in the evening from 5-11pm Monday through Thursday, until midnight Friday and Saturday, and until 10pm on Sunday. The Lounge opens at 4pm Sunday-

Thursday and 2pm on Friday and Saturday. Cocktail service at the Outdoor Terrace + Pool is available Friday and Saturday seasonally from 2-10pm.

AVIA Savannah, named to Conde Nast Traveler's Hot List, is located at 14 Bernard Street overlooking historic Ellis Square, one of city's original 18th-century squares laid out by James Ogelthorpe, and features 151 guestrooms and suites, The Kitchen + Lounge, flexible meeting space, and a rooftop pool deck. For reservations and information, call 912.233.2116 or visit online at www.aviahotels.com.

About AVIA

AVIA is a new boutique hotel collection from LodgeWorks, L.P. of Wichita, Kansas. Launched in September 2007, AVIA infuses sophisticated, locally inspired designs and an imaginative service culture crafted to bring authentic moments of discovery to discerning travelers. LodgeWorks has teamed with accomplished boutique hotel designer Colum McCartan and other industry innovators to create the AVIA presence. Highlighted by local flavor and an air of discovery, the AVIA experience embodies "the art of living well" that is sought by boutique hotel travelers. Four hotels comprise the AVIA collection, with properties located in Savannah, GA; Napa and Long Beach, California; and at The Woodlands, north of Houston, TX. For more information, visit www.aviahotels.com.